



## LeafSeries2021 Shiraz Viognier

Wise Eagle Bay is a family-owned boutique winery located at the northern end of the Margaret River wine region. Our philosophy in the vineyard starts with sustainable farming practices, nurturing the soil and the vines to produce fruit with distinct varietal characteristics. Our winemakers strive to complete the process that was begun in the vineyard by guiding and protecting the nuances of the fruit with great care and minimal intervention.

Region: Margaret River

95% Shiraz, 5% Viognier

14% alc/vol

Optimal drinking: Now until 2032

### **Vintage**

As harvest was commencing in early February, the region saw significant rainfall. This rainfall soaked deep into the soils and was great timing for the later ripening fruit to have a good drink. Overall, a challenging year but as usual the growers with experience and knowledge had it under control. Great results all things considered.

### **Wine making**

Premium parcels of Shiraz were harvested during the night at optimal ripeness. At the winery, the fruit was crushed and destemmed and the fruit cold soaked for 24 hours before the onset of fermentation. Gentle plunging of the skins throughout this process enriched the dark fruit and spice and allowed the tannins to soften. Matured for 15 months in a combination of new and used French oak barrels, this wine was bottled with minimal fining and filtering. Blending of the

Viognier took place prior to bottling.

### **Tasting**

A fine example of Margaret River Shiraz with aromas of dark plum, violets and boysenberry. The palate contains seductive layers of rich ripe fruits of the forest, exotic spice, apricots and oak complexity with silky tannins and a long satisfying finish.